

# *Galentines* **Dinner**

AT THE RESERVE

## APPETIZER

choose from

### MINI ICEBERG WEDGE

glazed bacon | confit tomato | egg  
crispy onion | IPA blue cheese dressing

### ROASTED BEET SALAD

charred halloumi cheese | sour apple  
young basil | arugula | chevre vinaigrette

### JUMBO LUMP CRAB CAKE

grain mustard horseradish mayo  
capers | grilled lemon

## ENTREÉS

choose from

### GRILLED HALF-CHICKEN MARSALA

whipped potatoes | grilled knob onions  
wild mushroom marsala sauce

### PAPPARDELLE FORESTIERE

fresh thick cut pasta | wild mushroom cream sauce  
garlic | parmesan | spring onion

### STUFFED COLD WATER LOBSTER TAIL

chive biscuit crumb | citrus cream  
whipped potatoes | grilled asparagus

### FILET MIGNON

8oz Certified Angus Beef | grilled asparagus  
red wine demi | whipped potatoes

## DESSERTS


choose from

### CHOCOLATE HAZELNUT STRIP CAKE

whipped cream, berry coulis

### BLUEBERRY WHITE CHOCOLATE CHEESECAKE

fresh berries | cake pieces | whipped cream

 gluten free option

Food items are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Kindly inform us of any food allergies.